

## 29 przenica

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **2.5**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (53.8%)	80 %	4
Grain	Przeniczne	6 kg (46.2%)	85 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Citra	15 g	25 min	12 %
Aroma (end of boil)	Citra	45 g	8 min	12 %